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JUN  
01

## Please excuse our mess.....

Posted in [Thoughts](#) | By: [Mike S.](#)

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We are doing some modifications to the format of 2webers. Still usable, still readable, just a little messy



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MAY  
14

## Vinyl Weber Kettle Grill Cover Review

Posted in [Thoughts](#) | By: [Mike S.](#)

[No Comments »](#)

Review coming shortly I promise. Just let me tell you this thing is GREAT!! It covers the grill, and you do not have to take off your weber work table (link when full review is done, just use the search field above).



MAY  
13

## How do you barbeque corn

Posted in [BBQ and Smoking Tips](#) | By: [Mike S.](#)

[No Comments »](#)

There is not a lot of information out there about how you barbeque corn. So, in all my research (as I am known to do) I have compiled everything I have found out from trying to answer my question of, "How do you barbeque corn?" Just so happens, you have stumbled on my collection of information. So, read on, and enjoy the trip.

[Click to continue reading "How do you barbeque corn"](#)



MAY  
08

## BBQ Smoker Water Pan

Posted in [BBQ and Smoking Explained](#) | By: [Mike S.](#)

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Using a water pan when cooking with indirect heat does a lot of things. We have put together an article on what the water pan can do for you.

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## Smoking BBQ in North Texas Weather

Posted in [Thoughts](#) | By: [Guru Marck](#)

[No Comments »](#)



1 Photo

I know BBQ is usually associated with Summer, but I'm here to tell ya that you can smoke a brisket year round in North Texas. This morning for example I woke up at 4:30 to fire up the Weber and was greeted by lightning, thunder, and the torrential rain that we get here in the Spring. Was I dissuaded? Nay nay. I just moved the bbq up onto the tiny little covered part of the porch and fired away. Many a

Christmas season I've been out in the falling snow, in the dark in temperatures below 30 just smokin' away

[Click to continue reading "Smoking BBQ in North Texas Weather"](#)



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